

## SMALL PLATES AND STARTERS

- LITTLE FRENCH DEVILS\*\* \$15** 8 Minute Eggs, Caviar, Bacon Crumbles, Chives, Smoked Maple, Fried Garlic, Aioli
- SMOKED TROUT DIP \$16** Giant Hand Cut Potato Chips \***GF**
- PIZZA CAESAR!!! \$19** Romaine Hearts, Pepperoni, Garlicky Ritz Cracker Croutons, Parmesan Cheese, Pickled Banana Peppers, House Made Roasted Tomato and Herb Caesar Dressing \***ADD WHITE ANCHOVY \$4**
- THE TOKEN HOUSE SALAD \$16** Medley of Baby and Artisan Lettuces, Cucumber, Shaved Red Onion, Carrot, Herby Balsamic Vinaigrette \***GF** ..... **LIL' TOKEN SALAD \$10**

## CHARCUTERIE (CHEFS BOARD- 2 MEATS AND 2 CHEESES DAILY CURATED BY OUR CHEF \$45)

### MEATS:

- Prosciutto di Parma, Italy \$10**
- Gaunciale, Muesli 79, Italy \$10**
- Cheshire Pork Calabrese Salami \$9**
- Bison Saucisson Salami, Fossil Farms, NJ \$14**
- Local Bresola, NC \$9**

### CHEESE:

- Snow Camp, Goat Lady Dairy, NC \$9**
- Greenhill, Sweet Grass Creamery, GA \$9**
- Hornbacher, Alpine Swiss \$9**
- Valdeon Blue, Spain \$9**
- Welsh Cheddar, Collier's , Wales \$9**

\*ADD ONS: ~MEMBRILLO \$6 ~S.C. HONEYCOMB \$6 ~MARINATED OLIVES \$8 ~WHITE SPANISH ANCHOVIES \$4 ~GLUTEN FREE CRACKERS AVAILABLE

## LARGER PLATES

- THAI CHICKEN SALAD \$19** Grilled Lime Marinated Chicken, Shaved Cabbage and Carrot, Toasted Peanuts, Green Onion, Cilantro, WA Mixed Greens, Daikon Radish, Soy Thai Peanut Vinaigrette
- D'S TRIPLE B'S \$18** Bologna, Bacon, American Cheese, Folded Egg, Pumpnickel Bagel, Hand Cut Fries
- TUNA SALAD MELT \$17** Open Face Tuna Melt, Toasted English Muffins, Heirloom Tomato, Swiss Cheese, Bistro Side Salad
- CRISPY CLAMWICH \$20** Breaded Clam Strips, House Made Dill Pickle Tartar Sauce, Bibb lettuce, Lot of Pickles, Brown Butter Split Top Roll, Bistro Side Salad
- HAM AND SWISS MELT \$17** Melty Swiss Cheese, Fresh Cut Deli Ham, House Made Honey Mustard, Sourdough Bread, Voodoo Chips

\*\*MOST RAW AND UNDERCOOKED FOODS, ALCOHOL, AND MOST ENJOYABLE THINGS CAN HARM YOU

V-Vegetarian | VG - Vegan | GF - Gluten Free

## **SIGNATURE DISHES**

### **CANTONESE GREEN BEANS \$16**

Toasted Sesame, Scallion

### **CRISPY BRUSSELS SPROUTS \$13.5**

Chili Maple Drizzle

### **ROASTED BEET SALAD \$19**

Candied Almonds, Goat Cheese, Spring Mix, Citrus, Brown Butter Maple Vinaigrette

### **ROYALE WITH CHEESE BURGER \$18**

American Cheese, Dill Pickles, Magic Sauce, Shredduce, Potato Bun, Hand Cut Fries  
(Ask your Server about our **Add On's**)

### **THE BEYOND BURGER \$17.75**

Vegan Patty, Red Onion, Barbecue Sauce, Dill Pickles, Shredduce, Potato Bun, Bistro Side Salad

### **FISH AND CHIPS \$25.50**

Beer Battered Atlantic Haddock, Hand Cut Fries

## **FROZEN COCKTAIL \$13.50**

### **FALL MARGARITA**

Apple Cider, Pear Nectar, Cinnamon Schnapps,  
Lime Juice, Lunazul Tequila

## **DESSERTS**

**STICKY DATE CAKE, BROWN BUTTER CARAMEL SAUCE \$11**

**HOME MADE TIRAMISU \$11**

**ASK ABOUT OUR RUSH HOUR SPECIALS FROM 4PM-5:30PM**  
**TUESDAY- FRIDAY!!!**